



Cannot take BUAD 215 for additional

Originally Developed: May 2013

EDCO Approval: March 2014

Chair's Approval:

Devi Rubadeau

Professors

Name	Phone number	Office	Email
Manik Dhir	(250) 762-5445 x6794	V-C328/K- B141	mdhir@okanagan.bc.ca

Learning Outcomes

Upon completion of this course students will be able to

- identify and describe target markets for a restaurant concept.
- choose and cost menu items suitable for a restaurant concept and target audience.
- apply menu design and engineering concepts to create an effective menu.
- apply site selection criteria to identify appropriate restaurant locations.
- use design and layout concepts to create an effective restaurant layout.
- apply the four step control process to each stage of the restaurant inventory cycle.
- apply critical cost concepts and ratios in the control process.

Course Objectives

This course will cover the following content including:

See Course Schedule

Evaluation Procedure

Course Exercises (Individual)	15%
Term Projects (Groups)	50%
Exam (Individual)	35%
Total	100%

Notes

Course Exercises (15%)

Your courses exercises grade will be calculated based on completion of a series of exercises and in-class assignments. Grades assigned to each exercise vary depending on the size and complexity of the exercise.

Term Project (50%)

To give students the opportunity to develop a restaurant concept of their choice, the Portfolio is one project divided into 5 parts and a final presentation, each worth 10% of your final grade and each with its own deadline. Portfolios will be completed in teams of 4-5.

Exam (35%)

The final exam will be constructed from textbook material, lectures, homework, potential guest speakers and other activities in the course.

There is a direct correlation between attendance in class and a good academic grade. It is

SKILLS ACROSS THE BUSINESS CURRICULUM

The Okanagan School of Business promotes core skills across the curriculum. These skills include reading, written and oral communications, computers, small business, and academic standards of ethics, honesty and integrity.

STUDENT CONDUCT AND ACADEMIC HONESTY

What is the Disruption of Instructional Activities?

At Okanagan College (OC), disruption of instructional activities includes student “conduct which interferes with examinations, lectures, seminars, tutorials, group meetings, other related activities, and with students using the study facilities of OC”, as well as conduct that leads to property damage, assault, discrimination, harassment and fraud. Penalties for disruption of instructional activities include a range of sanctions: (i) 3.154.21e STUDENT (t)-13.1 (o pr)-18 34(S)5.4 (1.11 (s)-8 (r (i)3.1 (t)-1.1 h o ther1 Tf 0.123 Tw4.3497 0 Td [ds(f)-1.1 (or)-6J 11 th paord ob(t)-13.1